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Geographical indication to be registered 'Inländerrum'

Category of the spirit drink

'Other spirit drinks', Annex III to Regulation (EC) No 110/2008

Description of the spirit drink

- *Physical and chemical characteristics*

Alcoholic strength: min. 38 % vol.; alcoholic strengths of up to 80 % vol. are also commercially available;

Total dry extract: max. 2 g/l;

Total ethyl acetate content (from essence and alcohol basis) of the finished product: max. 240 mg/100 ml;
'Inländerrum' with an alcoholic strength of 60 % vol. or more: max. 300 mg/100 ml.

- *Organoleptic characteristics:*

'Inländerrum' is clear and generally has a typical rum-brown to reddish brown colour that is imparted by the colouring. 'Inländerrum' may also be marketed without colouring.
In terms of smell and taste, it is distinguished by uniquely typical and characteristic 'Inländerrum' flavouring notes that range from mild (or very mild, in a few cases) to extremely strong.

- *Specific characteristics (compared to spirit drinks of the same category)*

With hints of vanilla and esters, 'Inländerrum' is reminiscent, in terms of its aroma profile, of highly aromatic rum, and cannot be mistaken for ordinary rum (Category 1 in Annex II to Regulation (EC) No 110/2008). 'Inländerrum' is one of a kind and has a distinct aroma which always calls Austria to mind and which, above all else, is highly recognisable.

Geographical area

'Inländerrum' is produced in every region of Austria.

Method for obtaining the spirit drink

'Inländerrum' is produced from rum as defined in Category 1(a)(i) of Annex II to Regulation (EC) No 110/2008.

It is flavoured using uncoloured or coloured ‘Inländerrum’ essence. ‘Inländerrum’ essence is a highly flavour-intensive raw material not intended for direct consumption that is also based on Austrian-produced rum distillate; it acquires its very distinctive and characteristic unique aromas from being subjected to a traditional distillation process that has been further refined in Austria and varies slightly from producer to producer.

In accordance with Chapter B 23 of the Austrian Food Code [*Österreichisches Lebensmittelbuch*], traditionally used bonificateurs (essences and flavourings) may also be added.
All of the alcohol in the finished product is rum. At no point is any other alcohol - notably alcohol as referred to in point 5 of Annex I to Regulation (EC) No 110/2008, whether diluted or undiluted - or any distillate that is *not* obtained exclusively from sugar cane, added to the product or its components.

Link with the geographical area

- *Details of the geographical area or origin relevant to the link*

‘Inländerrum’ is a traditional Austrian spirit drink with a history that probably stretches back more than 250 years. It can certainly be traced back to the 19th century. ‘Inländerrum’ was already officially mentioned in the very first edition of the Austrian Food Code, in Chapter IL (‘Spirit drinks’) of the 3rd (final) volume of the *Codex alimentarius Austriacus* (Vienna 1917, Verlag der k. k. Hof- und Staatsdruckerei). The detailed description and characterisation of the product, having a prescribed minimum alcoholic strength (at that time) of 40 % vol. and a maximum ester content of 0.5 g/100 cm³ (expressed as ethyl acetate), is apparently based on the original wording of the ‘Spirits and vinegar’ chapter drafted under the authority of N. v. Lorenz (a member of the scientific committee which was set up to draft a code) in the period between 13 October 1891 and 25 April 1898. ‘Inländerrum’ therefore clearly has its origins in the period before 1891.

At that time Austria still had access to the sea and imported rum from overseas on its own ships. As maritime transport was unpredictable, time-consuming and expensive, attempts were soon made to imitate the smell and taste of rum using diluted spirit (ethyl alcohol of agricultural origin) with added 'artificial rum essences' or other flavourings and caramel colouring. Long established in Austria, this former artificial rum product gradually developed into the unique, distinctive spirit drink which, under the name of ‘Inländerrum’, is now inextricably linked with the geographical area of Austria; whilst it may vary slightly from producer to producer according to the secret recipes they use, it always has the unique, distinctive smell and taste of ‘Inländerrum’.

With its unique name, which establishes a clear link with its domestic (i.e. Austrian) origin, and its typical characteristic smell and taste, ‘Inländerrum’ has become an emblematic Austrian product. This is not least because it has long been an ingredient in traditional desserts and certain chocolate products and so has become inextricably linked with the Austrian repertoire of batter-based desserts and patisserie and is now, as a *sui generis* product, an essential feature of bakers' pre-Christmas or winter-season ranges.
Since the post-1955 tourism boom, ‘Inländerrum’ has become known far beyond the borders of Austria and has become extremely popular in neighbouring Member States in particular.

‘Inländerrum’ is also by far the most important product of the Austrian industrial spirits sector in terms of quantity and sales.

- *Specific characteristics of the spirit drink attributable to the geographical area*

Since Austria's accession to the European Union, and the expiry of the transitional period to 31 December 1998 granted during the accession negotiations, ‘Inländerrum’ has, in accordance with Section 4.17.1.2 of Chapter B 23 of the Austrian Food Code (3rd edition), been produced from rum alcohol (made, as provided for in Regulation (EEC) No 1576/89, from molasses or syrup produced in the processing of cane sugar or from other sugar-processing residues). The name ‘Inländerrum’ is a clear reference to its domestic (i.e. Austrian) origin. ‘Inländerrum’ and ‘Inländerrum’ essence are therefore made exclusively from rum distillate produced in Austria.

Distillation and production take place exclusively in Austria.

European Union or national/regional provisions

‘Inländerrum’ is an established geographical indication within the meaning of Article 20 of Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 and is listed in Annex III to that Regulation.

At national level, the specification for ‘Inländerrum’ has been published in Chapter B 23 - Spirits of the current edition of the Austrian Food Code [Österreichisches Lebensmittelbuch] and may be downloaded from the website www.lebensmittelbuch.at.

Applicant

Member State: Austria

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Radetzkystraße 2
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Supplement to the geographical indication

None

Specific labelling rules

An indication of the alcoholic strength of ‘Inländerrum’ may be included as a key element of its name. The indication of a typical commercially available alcoholic strength, as for instance in ‘Inländerrum 38’, is at all events a reference to ‘Inländerrum’.